

No Pre-order - Private Dining Menu – Autumn/Winter

To Start

Beetroot Marinated Loin of Loch Salmon

Cornish Crab and Pink Ginger, Lemon Vinaigrette

Bundles of Asparagus and Baby Artichokes

Toscana Slow Roasted Peppers, Wild Rocket and Parmesan

Jasmine Tea Smoked Chicken Salad

Kaffir Lime Leaf, Pickled Vegetables and Spicy Peanut Sauce

Main Courses

Mediterranean Vegetable Risotto

Saffron, Champagne and Parmesan Crisp

Char-grilled Fillets of Sea Bass

Winter Leeks, Red Onions and Lemon Thyme

Pavé of Angus Beef

Woodland Mushrooms, Black Truffles, Chives and Chateau Potatoes

Desserts

Black Cherry and Mascarpone Crème Brûlée

Rich Chocolate Torte

Grand Marnier Crème Fraîche

Selection of English and Continental Cheeses

Biscuits and Grapes

Three Courses £40.00 per head

Coffee and Petit Fours priced individually

Café

Delice Des Dames

A 12.5% service charge will be added to your bill

VAT @ 20 % is included Reg. GB 708 142 259

All dishes may contain traces of nuts